

Eggplant Casserole

Riverside Bank (Georgia) Cookbook

2 Eggplants, peeled and cubed
1 large onion, chopped
1 1/2 cups grated cheddar cheese
2 cans cream of mushroom soup
1 cup mayonnaise
1 cup buttered breadcrumbs

Preheat oven to 325 degrees.

Cook eggplant and onion in salted water until tender. Drain and mash. Mix with 3/4 cup of cheese, soup, mayonnaise, and 1/3 cup of breadcrumbs.

Pour into 2-quart dish. Mix remaining cheese and breadcrumbs. Spread mixture on top of casserole.

Bake in oven until slightly browned.

Per Serving (excluding unknown items): 2800 Calories; 263g Fat (80.2% calories from fat); 60g Protein; 86g Carbohydrate; 26g Dietary Fiber; 260mg Cholesterol; 4401mg Sodium. Exchanges: 1 Grain(Starch); 6 Lean Meat; 12 1/2 Vegetable; 26 1/2 Fat.